









Edible	Edible Properties	Look-alike Properties	Look-alike
	<p>Morels Have ridges around pits. Found in Spring below 6000' to Early Summer at higher altitudes. Never eat them raw.</p>	<p>False morels Have brain-like ridges, but no pits. Found from Spring to Autumn. Some are edible, but some, like this one, are very poisonous.</p>	
	<p>Oyster Mushroom These grow on wood and have gills, not pores. Usually in Fall and early Winter. Very fragrant. They are lead-gray to white to tan. They are never yellow or orange. The tops are smooth.</p>	<p>Lentinus and Polypores If it has pores, it is not an oyster. If it has gills, it is either another edible mushroom, like this Lentinus, or a Pholiota, which has dark spores, is usually very shaggy, and extremely bitter.</p>	

Edible	Edible Properties	Look-alike Propertie	Look-alike
	<p>Sulfur Shelf</p> <p>This one grows on wood and is orange on top and has sulfur-yellow pores. It is soft and fleshy, when young. They often grow in large troops on a log or tree. Also called “Chicken of the woods”</p>	<p>Other Polypores</p> <p>No others are all yellow or orange. Most grow on wood or on the ground and are very tough and leathery or woody.</p>	
	<p>Chanterelles</p> <p>.Chanterelles are orange-yellow or white. They have shallow, coarse ridges where other mushrooms have gills. They occur mostly under fir in the Fall. They have a smooth, not scaly, cap.</p>	<p>Yellow and white agarics</p> <p>Some agarics and polypores look superficially like chanterelles, but those have gills or pores. Chanterelles have blunt ridges.</p>	



Meadow mushrooms

The meadow mushrooms look like the store-bought kind. They have pink gills at first, changing to a purple-brown. Edible species smell good like mushrooms should.

Yellow-stainer

This meadow-mushroom relative stains yellow instantly, if you cut or crush the base. The base smells like phenol or creosote. If you make the mistake of cooking them, the smell gets worse!







Fairy-ring Mushroom




This white-spored mushroom has distant thick gills. It has no ring. It grows on lawns in rings or lines. Once you get it, it is easy to identify. The caps dry well, and it has a strong meaty taste.

Garland Stropharia

In contrast, this one has close thin gills which turn purple-brown to black. It also has a ring. Though not deadly, eating this mushroom has proven unpleasant for some.



Edible	Edible Properties	Look-alike Properties	Look-alike
	<p>Shaggy-man</p> <p>It melts into a black liquid when over ripe. The long, skinny stature and white, shaggy cap are unique. It does not keep well, and must be cooked immediately.</p>	<p>Psathyrella</p> <p>Panaeolus, and other Coprinus are sometimes tall and skinny, sometimes white, and sometimes shaggy, but never all at once.</p>	
	<p>Coral Mushrooms</p> <p>Are branched, and sometimes deer-antler-like. There are several species, but most in southwest Idaho are yellow and occur in the spring and early summer. These are safe, and delicious.</p>	<p>Coral Mushrooms</p> <p>That are pink, or stain black, or are jelly-like when you cut them open, should not be eaten. Some inedible corals have these features.</p>	

Edible	Edible Properties	Look-alike Properties	Look-alike
	<p>King Bolete Is often large. It has a thick short stem, and white to yellow pores on the underside of the cap. The top is pale tan to reddish brown. A number of Boletes are edible but this is the best. It dries very well.</p>	<p>Other Boletes Do not even try Boletes with orange to red pores, unless you enjoy cramps, vomiting, etc.</p>	
	<p>Puffballs Are edible if they are uniformly white, when cut, like the example on the left. Puffballs should be taken home, then cut just before cooking. Throw away any that show yellow, brown, like the example on the right, or anything but pure white.</p>	<p>Amanita Species can look like puffballs, but contain an embryonic mushroom that you can see when you cut them.</p>	